## BAKED POTATO BAR

Every guest gets a baked potato with chopped beef or turkey, served with garden salad with ranch and vinaigrette dressings, iced tea, and cookies for dessert. We'll have all the plates, plastic ware, cups, ice, and serving utensils, along with the cheese, sour cream, bacon bits, and butter to make your potato taste just the way you want it. Give us 24 -hours notice to prepare.

## BBQ SANDWICH BUFFET

Pick two types of large BBQ sandwiches and either potato chips or potato salad for your group. We provide cookies for dessert and pickles and onions as condiments. Each guest will grab a bag and stuff their own bag lunch with their sandwich, side, cookie, and condiment bag. Be sure to ask us about adding drinks. Give us 24 -hours notice to prepare.

Select your sandwich type:
BRISKET • CHOPPED BEEF•PULLED PORK•SAUSAGE•TURKEY

> DELIVERY - \$12 PICK UP - \$10

15 person delivery minimum
All prices listed are per person



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What can we say - we do what we do really, really well. For all of our barbecue buffet options, we give you your choice of 2 or 3 smoked-to-perfection meats.

* BEEF BRISKET
* PORK RIBS
* CHICKEN
* SPICY TEXAS PULLED PORK
* TURKEY BREAST
* POK-E-JO'S SAUSAGE


## ALONG WITH YOUR MEAT, YOU ALSO GET:

- THREE! delicious Pok-e-Jo's sides •Fresh-brewed ice tea - White chocolate chip macadamia nut cookies

You can add an extra side for just \$1.50 per person.


BUT DO WE STOP THERE? Goodness NO! You also get all those things that make barbecue an individual art

> - Pickle spears • Ringed onions • Sliced jalapeños •White \& wheat bread And to keep it civilized, all of the plastic plates, pic-pacs, cups and serviceware needed.

| NUMBER <br> OF FOLKS | 3-MEAT PLATE |  | 2-MEAT PLATE |  |
| :--- | ---: | ---: | ---: | ---: |
|  | PICK-UP | DELIVERY | PICK-UP | DELIVERY |
| $15-50$ | $\$ 13.5$ | $\$ 15.5$ | $\$ 12$ | $\$ 14$ |
| $51-99$ | $\$ 13$ | $\$ 14.5$ | $\$ 11.5$ | $\$ 13$ |
| $100-200+$ | $\$ 12.5$ | $\$ 13.5$ | $\$ 11$ | $\$ 12$ |

## SIDES

So many choices - made FRESH everyday!

## Pinto Beans

Coleslaw
Macaroni-n'-Cheese Green Bean Casserole Fresh Sauteed Veggies Baked Potato Casserole Jalapeño Cornbread Casserole

Potato Salad
Garden Salad
Broccoli Salad
Fresh Fruit Salad

## DESSERTS

- Jabulons FAUITAS

Fajitas from a smokehouse? Why not! First, we take butterflied sirloin steak, and chicken and marinate them. Then we smoke them for about 2+ hours for a taste you just can't get anywhere else.

## FANTASTICALLY DELUXE FAJTTAS

We take that unbelievable smoked sirloin and chicken, smoked onions and peppers, slice and serve it with flour tortillas, spicy borracho beans, Spanish rice, chili con queso and fresh guacamole, and iced tea. We make sure you've got plenty of fixin's including pico de gallo, cheddar cheese, sour cream, PoK-e-Jo's own house-made salsa and tri-colored, crispy, house-made tortilla chips.
Give us 24-hours notice to prepare - real good things take time.


